

**ZANUSSI**

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**Instructions  
for the use and care  
of FM 21-22  
built-in oven**

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**It is most important that this instruction book should be retained with the appliance for future reference. Should the appliance be sold or transferred to another owner, or should you move house and leave the appliance, always ensure that the book is supplied with the appliance in order that the new owner can be acquainted with the functioning of the appliance and the relevant warnings.**

## **Warnings – Built-in ovens**

**THESE WARNINGS ARE PROVIDED IN THE INTEREST OF SAFETY. YOU MUST READ THEM CAREFULLY BEFORE INSTALLING OR USING THE APPLIANCE.**

- **This appliance is designed to be operated by adults. Children should not be allowed to tamper with the controls or play with the product.**
- **Any installation work must be undertaken by a qualified electrician or competent person.**
- **It is dangerous to alter the specifications or modify the product in any way.**
- **This appliance should be serviced by an authorised Zanussi Network Service Centre, and only genuine Zanussi spare parts should be used.**
- **Cookers can become very hot with use, and retain their heat for a long period of time after use. Children should be supervised at all times and should not be allowed to touch the hot surfaces or be in the vicinity when in use or until the appliance has cooled after use.**
- **Always ensure that the control knobs are in the «off» position when not in use.**
- **For hygiene and safety reasons, this appliance should be kept clean at all times. A build-up of fats or foodstuffs could result in a fire.**
- **This appliance has been designed for cooking edible foodstuffs only, and must not be used for any other purposes.**
- **Never line any part of the oven with aluminium foil.**
- **Easy clean liners should never be cleaned with any other than soapy water (see cleaning instructions).**
- **Before any maintenance or cleaning work is carried out on the appliance, always turn off the isolator switch at the cooker point, and allow to cool.**
- **Ensure that the anti-tip oven shelves are put in place in the correct way (see instructions).**
- **Under no circumstances should you attempt to repair the appliance yourself. Repairs carried out by inexperienced persons may cause injury or more serious malfunctioning. Refer to your local Zanussi Service Centre. Always insist on genuine Zanussi spare parts.**

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**Important:** The installation of the oven and connecting it to electricity must always be done by competent installers to standards and regulations currently in force.

# Building-in

It is important that the dimensions and materials of the surround or cabinet into which the oven will be built are correct and that proper arrangements are made for a continuous supply of air to the oven so it does not overheat.

## Dimensions of the recess for building into a kitchen unit (mm) fig. 1 & 2.

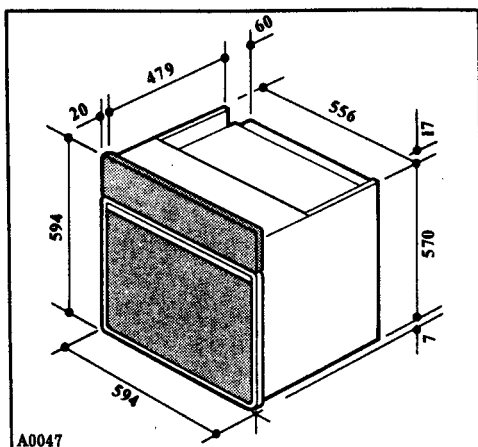


Fig. 1

## Securing the oven to the cabinet

Fit the appliance into the cabinet recess. Open the oven door and secure the oven to the kitchen cabinet with four wood screws which fit exactly the holes provided in the oven frame (fig. 3).

## Cooling fan

The cooling fan is designed to cool the walls and the components of the oven itself.

The fan switches on automatically when the oven control knob is turned on. Warm air is blown out through the aperture near the oven door handle.

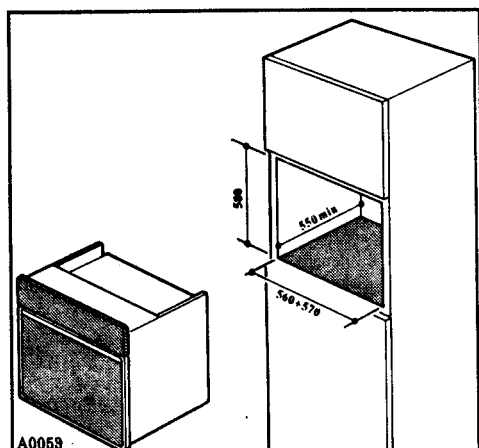


Fig. 2

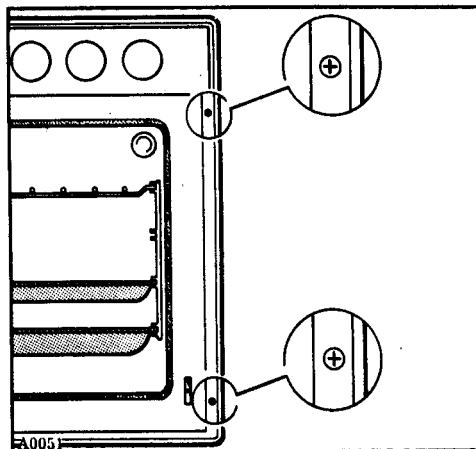


Fig. 3

# Electrical connection

The oven is designed to be connected to 240V - 50 Hz electricity supply.

Maximum power rating	2573W
Oven element rating	2500W
Grill element rating	2000W

The oven has an easily accessible terminal block which is marked as follows:

Letter L	Live terminal
Letter N	Neutral terminal
⊕	Earth

## This appliance must be earthed

The cable used to connect the oven to the electrical supply should have a minimum cross section of 2.5 mm<sup>2</sup>.

For direct connection to the electrical supply a double pole switched fused connection should be used. This oven can also be connected via a plug and socket, on both types of installation the fuse fitted should be an ASTA approved BS1362 13 Amp fuse. On both types of installation the control should be easily accessible by the user after completion of the installation.

If a plug top is used it should be connected as follows:

Connect the green and yellow wire (Earth) to the terminal in the plug marked with the letter «E» or the Earth symbol ⊕ or coloured green or green and yellow.

Connect the blue wire (Neutral) to the terminal marked «N» or coloured black.

Connect the brown wire (Live) to the terminal marked «L» or coloured red.

## Important

After installation and connecting, the cable must be placed so that it cannot at any point reach a temperature of more than 50°C above the ambient temperature.

Before the appliance is connected check that the main fuse and the domestic installation can support the load, and that the power supply is properly earthed.

**The manufacturer disclaims any responsibility should these safety instructions not be carried out.**

This appliance meets the requirements laid down in EEC Directive No. 82/499 dated 7.6.82 relating to the suppression of radio and TV interference.

# Use and care

## **When the oven is first installed**

Once the oven is installed it is important to remove the protective materials which were put on in the factory.

Remove from these parts the plastic film, then wipe with a cloth dipped in methylated spirit.

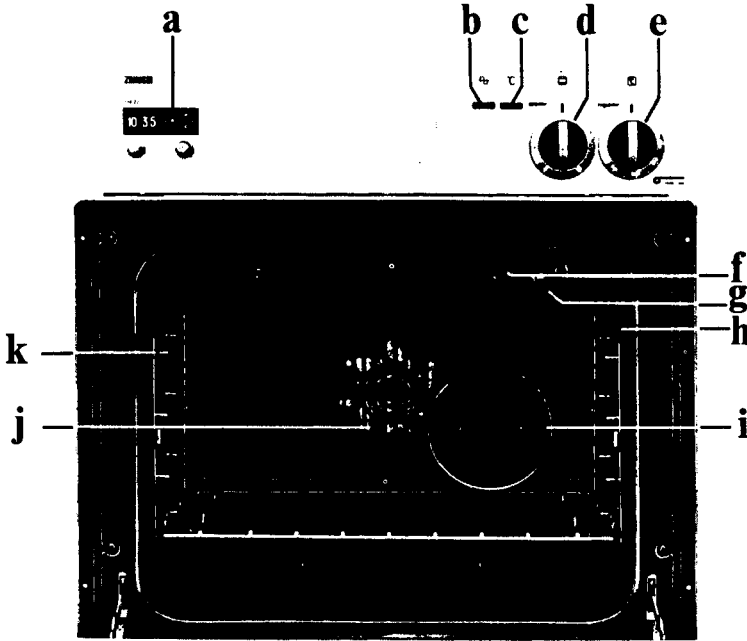
Then switch the oven control to **MAX** and leave it to run empty for 30 minutes to burn off any other protective materials.

This will also remove any unpleasant new smells.

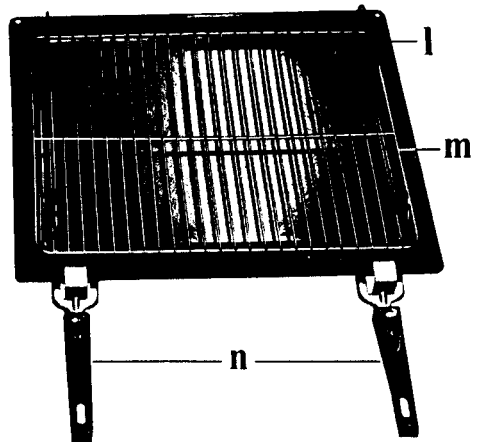
The oven is evenly heated throughout. A fan in the back wall distributes heated air round the food during cooking so that everything cooks in the same time regardless of where it is placed in the oven or how much food is being cooked. Foods of different types, provided they require the same cooking temperature can be cooked together and there is little possibility of flavour transference.

- a - Digital clock/programmer
- b - On/off pilot light
- c - Oven temperature light
- d - Oven control knob
- e - Oven/grill temperature control knob

- f - Removable grill element
- g - Interior light
- h - Removable oven liner panels
- i - Removable grease filter
- j - Fan
- k - Removable shelf runners



- l - Grill or roasting pan
- m - Reversible grill pan insert
- n - Removable handles (2 Off.)



# Using the oven

This is the Cuisinair system of cooking.

The heat source comes from a circular element surrounding the fan behind the back wall of the oven. The fan, which comes on automatically when the oven is turned on, distributes the warm air all around the oven so that the entire cavity is heated up evenly enabling foods to be cooked in the same time regardless of their position within the oven.

Foods of different types may be cooked together provided they require the same cooking temperature and there is very little flavour transference. The speed of heating up is so fast that it is not necessary to pre-heat the oven.

The oven shelves can be filled to capacity. Most normal types and materials of cooking utensils can be used. During cooking the door should be opened as little as possible to avoid heat loss and so excessive electricity consumption.

The oven light comes on automatically when the oven is turned on as does the on/off pilot light.

## Important

The anti-tip oven grid must be positioned as shown in figure 4.

## Oven control knob (fan ducted fig. 5)

- ☼ Oven light this will come on automatically whenever the oven is in use.
- \* Defrost setting (NB this is NOT a cooking position). This position is intended to assist in thawing of frozen foods.
- ☒ Cuisinair cooking: this fan ducted system will allow you to roast, or bake at the same time with very little flavour transference, and on any shelf.
- ☐ Grill: the grill cannot be used at the same time as the oven. The oven door must be closed when grilling.

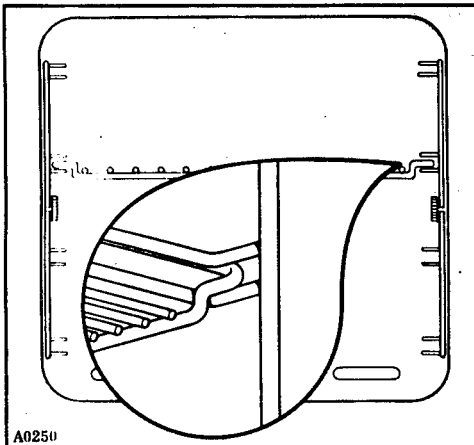


Fig. 4

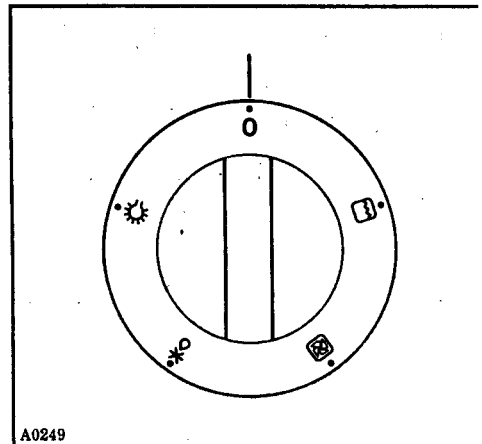


Fig. 5

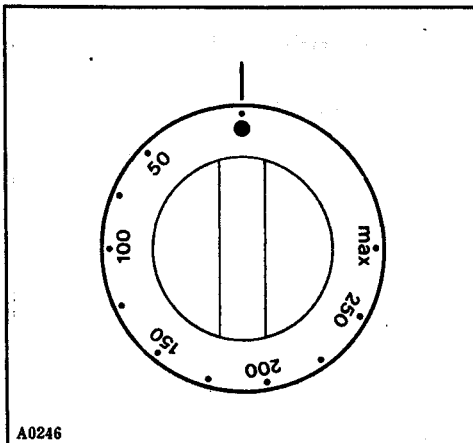


## Thermostat control knob (fig. 6)

By turning the thermostat control knob clockwise you select the cooking temperature. Temperature selection starts at 50°C and is marked in 25°C increments up to maximum, where the temperature at the centre of the oven will reach approximately 280°C; the thermostat controlling the temperature is totally variable so it is possible to select temperatures between those marked. The MAX setting is particularly suitable for grilling. Once the oven temperature has been selected, the temperature light will come on and remain on until the oven has reached the correct setting; after that it will come on and off with the thermostat showing how the temperature is being maintained.

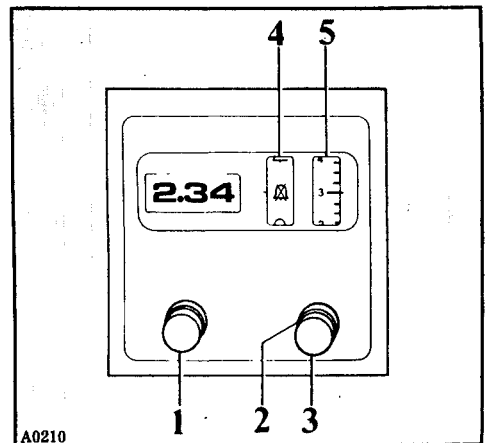
## Operation of the digital clock/ programmer (fig. 7)

This programmer enables you to switch the oven on and off at pre-set times without the need for you to be in attendance. A sound signal indicates the end of a programmed cooking cycle. The time of day is also shown. Most foods cook well automatically, but preference should be given to those which will not be affected by the waiting period before the oven comes on.



A0246

Fig. 6



A0210

Fig. 7

## **Important**

For the oven to function dial 5 must show the same time as the time on the clock.

## **To set the time of day**

By turning knob 1 clockwise you can set the correct time of day. It will be necessary to do this on installation of the appliance, after a power failure or when the clock is fast or slow.

## **Knob 2**

By turning this knob clockwise you can enter on dial 4 the required duration of cooking, up to a maximum of 210 minutes.


To turn off the sound alarm, turn this knob so that the crossed bell symbol is centred on dial 4.

To operate the oven manually, turn knob 2 so that the hand symbol is centred on dial 4.

## **Knob 3**

To alter the time on dial 5 depress and turn this knob clockwise or anticlockwise. This knob is also used to programme a cooking start time (up to 11 hours 30 minutes in advance).

## **Manual operation of oven**

First ensure that the hand symbol (  ) is centred on dial 4, if it is not, do so by turning knob 2 clockwise.

Secondly, make sure that the time show on dial 5 coincides with that of the clock. If it does not, correct it by depressing and turning knob 3 clockwise or anticlockwise.

Place the food to be cooked into the oven and select the required positions of the oven and thermostat control knobs.

## **Semi automatic operation of oven**

### **Manual Cooking Start - Automatic Cooking Stop**

You may wish to put something in the oven before going out and programme the oven to stop cooking before your return.

Place the food to be cooked into the oven.

Turn knob 2 clockwise and set the required duration of cooking time on dial 4 (maximum of 210 minutes).

Turn the oven thermostat and control knobs to the required settings. When the cooking time is up the «0» symbol will be centred on dial 4, the oven switches off automatically and the sound alarm will indicate that the programme has finished. To turn off the alarm, turn knob 2 so that the crossed bell symbol is displayed on dial 4.

### **Automatic Cooking Start - Manual Cooking Stop**


Alternatively, you may wish to programme cooking to start at a pre-set time and return to turn the oven off.

Place the food to be cooked into the oven.

Depress and turn knob 3, setting on dial 5 the required cooking start time.

Turn knob 2 and set on dial 4 the maximum duration of cooking time, ie., 210 minutes.

Turn the oven control knob and thermostat control knob to the required settings.

When you return to turn off the oven, turn knob 2 clockwise setting on dial 4 the «0» symbol, continue to turn until the hand symbol is centred on dial 4 (  ), this returns the oven to manual operation and enables you to switch off the oven.

## **Totally Automatic Cooking**


This enables you to turn the oven on and off at pre-set times. Place the food to be cooked into the oven.

Turn knob 2 clockwise, setting on dial 4 the required cooking duration (maximum 210 minutes).


Depress and turn knob 3 clockwise or anticlockwise to set on dial 5 the required cooking start time.

Turn the oven control and thermostat knobs to the required settings.

On completion of the programmed cooking cycle the «0» symbol will be centred on dial 4, in this position the electricity supply to the oven is switched off thereby turning off the oven.


A sound signal indicates that the cooking cycle is complete. To turn off the alarm turn knob 2 clockwise to centre on dial 4 the crossed bell symbol (  ).

### **Important**

Once a cooking programme has been completed it is advisable to return the oven to manual operation, ie., by turning knob 2 clockwise setting the hand symbol (  ) on dial 4.

### **Minute Minder**

The programmer will operate as a minute minder provided no automatic cooking has been programmed.

To operate the minute minder turn knob 2 clockwise, setting on dial 4 the required duration of cooking time (maximum of 210 minutes). The sound alarm will indicate when the pre-set time has elapsed. To turn off the alarm turn knob 2 clockwise to centre on dial 4 the crossed bell symbol (  ).

## Using the grill

As with the oven, the grill control can be set to a number of different heat settings. At MAX the thermostat controlling the heat does not operate and the element stays on continuously to give the highest heat possible. Foods to be grilled are placed on the wire trivet in the grill pan, the trivet can be placed either way up to give the required distance from the element. For foods which require slow grilling, the grill pan should be set on a lower shelf position.


### Important

Your oven door is fitted with hinges, giving two door positions, fully closed or fully open.

When grilling, the oven door must be closed.

Grilling with the door open could cause areas of the oven and surrounding furniture to become excessively hot; as well as reducing the performance, efficiency and economy of the grill.

## To use the Grill

Turn the oven control knob to (  ). Turn the oven/grill temperature control knob to the required setting. The pan can then be placed in the required shelf position.

### Safety thermostat

Should the main oven thermostat fail, the oven is protected by a safety thermostat which will operate if the temperature within the oven reaches too high a level.

Once the temperature has returned to a safe level the main oven thermostat will function.

In cases where there is a permanent failure it is necessary to contact the Zanussi Network Service Engineer.

# Cleaning

After every meat roasting it is advisable to wipe the oven over whilst still warm with a warm soapy cloth to prevent a build up of soil.

The enamelled parts can be cleaned with warm detergent water or any normal oven cleaner. Abrasive scourers should not be used.

Stainless steel parts should be carefully rinsed then dried with a soft cloth.

Glass parts should be left to cool before cleaning.

## Grease filter

This filter protects the fan from fat splashes; it should always be cleaned after roasting has taken place. As it is stainless steel you can safely wash it in a dishwasher.

Install the grease filter only when roasting fat meats.

### Removing the grease filter (fig. 8)

To remove the filter, proceed as follows: pull up the protruding tongue and then pull the filter outwards, removing it from the rear panel.

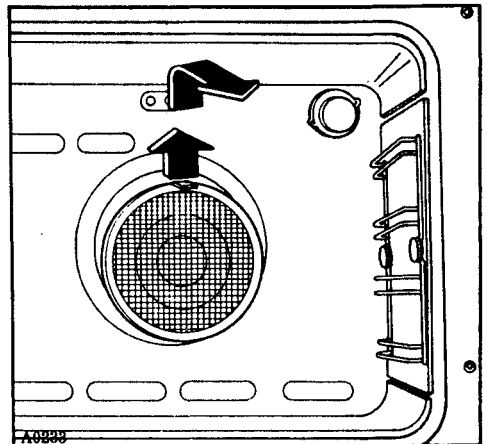


Fig. 8

## Removing the oven panels

Remove the bottom drip tray, unscrew the ring nuts securing the shelf runners (fig. 9), remove the runners and then remove the side panels (fig. 10), by sliding them towards you and then pulling away from the cavity wall. Remove the grill element (fig. 11) and top panel.

Wash the panels with very hot water and a detergent using a soft cloth. If the shelf runners become very soiled, use a standard caustic product specially made for cleaning ovens.

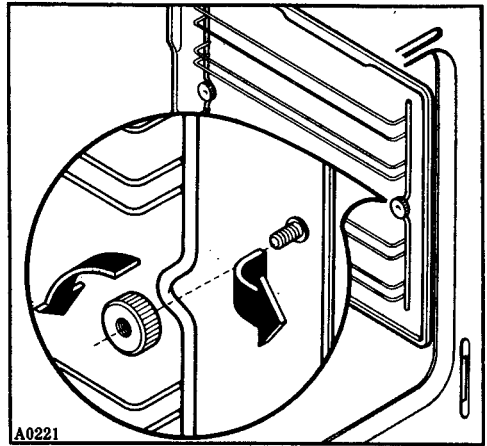


Fig. 9

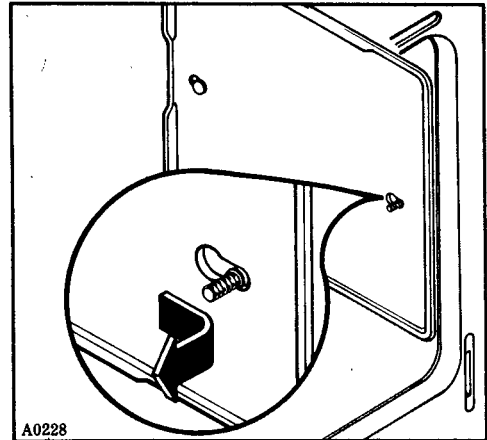


Fig. 10

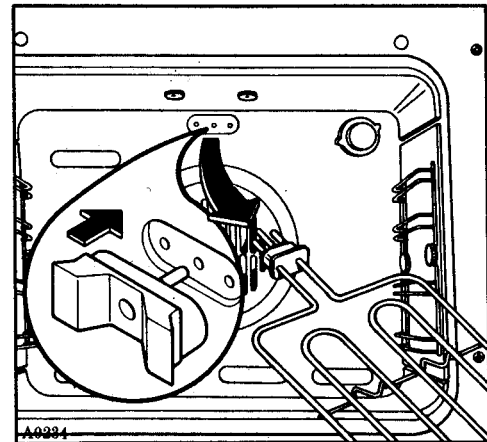
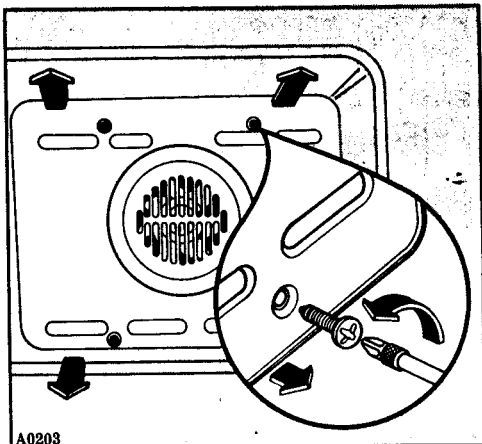


Fig. 11



A0203

Fig. 12

### Warning

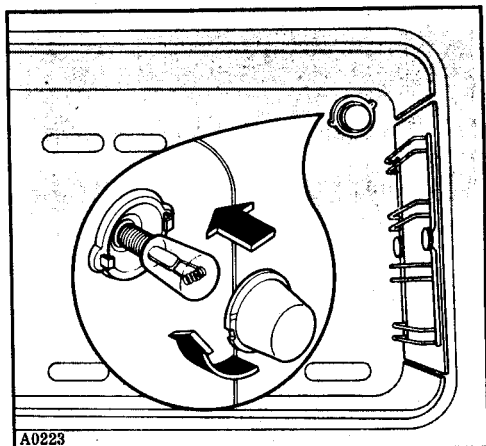
Before removing the back panel the oven must be disconnected from the electricity supply. To remove the back panel use a screwdriver, as shown (fig. 12).

### Replacing appliance components

Prior to undertaking any maintenance work or replacing the oven lamp or grill heating element, be sure to disconnect the appliance from the electricity supply.

### Oven lamp replacement

Push in and unscrew anticlockwise the glass cap (fig. 13). Remove the faulty bulb and replace with one that resists to high temperatures (300°C). Electric bulb: 15W, 240V, 50Hz, 300°C, E14. Bulbs are available from your Zanussi Service Network.



A0223

Fig. 13

## Removing the oven door

(fig. 14A, B, C)

1. Open the oven door so that it is in the horizontal position.
2. With the aid of a coin move the two retaining discs a quarter turn clockwise, so that the two raised bars are to the left hand side of the hinges.
3. Raise the door halfway.
4. At this stage the two hinges on either side of the door must be clasped together simultaneously. The door can then be removed by pulling out and downwards, maintaining the angle.

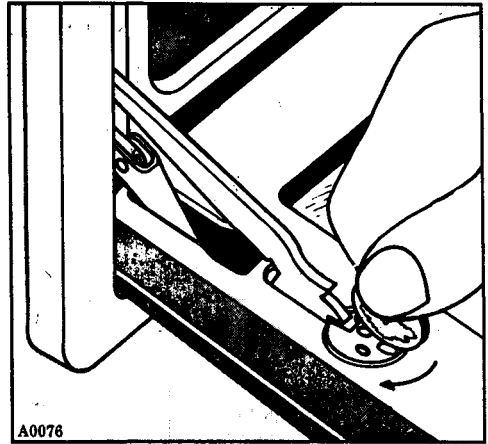


Fig. 14/A

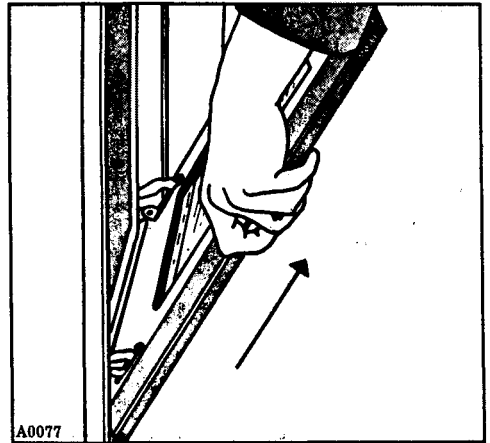


Fig. 14/B

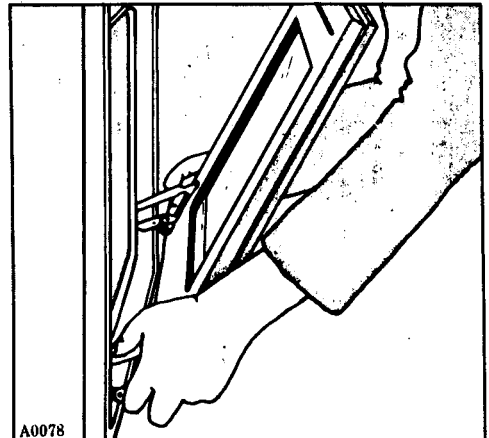


Fig. 14/C



## **To replace the door**


1. Clasp the two hinges on either side of the door together simultaneously.
2. Hook the top hinge into the top slot so that the hook is engaged with the roller.
3. Drop the lower hinge into the lower slot, so that the notch is engaged.  
Drop the door down so it is in the horizontal position.

### **Note**

It is very important when carrying out this operation that both hinges should be located simultaneously.

4. Turn the retaining discs back a quarter turn so that the two raised bars are opposite the hinges.  
The door can then be closed.

# What happens if something goes wrong

If the oven does not come on when cooking manually, first check that the programmer is set for manual, ie. in the (  ) position.

If this is as it should be and the oven still does not come on:

- a) Check that it is plugged in properly.
- b) Check that the socket switch and/or switch from the supply to the oven are ON.
- c) Replace the fuse in the plug, when present, with another of the appropriate rating and check that this plug has been wired up properly.
- d) Check that the socket, when present, is supplying power - do this by plugging in another appliance that is known to be working properly.
- e) Check that the fuse in the fuse box is intact.

If, after all these checks, the oven still does not work, send for your local Zanussi network service centre listed in the telephone directory.

It helps to jot down the name and address and telephone number in the space below.

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Name

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Address

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Telephone number

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## ZANUSSI STANDARD GUARANTEE CONDITIONS

This guarantee is in addition to your statutory and other legal rights which will not be excluded or in any way diminished by the return of the guarantee card.

We, Zanussi Limited, undertake that if, within twelve months (24 months for TV sets) of the date of the purchase, this ZANUSSI appliance or any part thereof is proved to be defective by reason only of faulty workmanship or materials, we will, at our option, repair or replace the same **FREE OF ANY CHARGE** for labour, materials or carriage on condition that:

—The appliance has been correctly installed and used only on the electricity supply stated on the rating plate.

—The appliance has been used for normal domestic purposes only, and in accordance with the manufacturer's operating and maintenance instructions.

—The appliance has not been serviced, maintained, repaired, taken apart or tampered with by any person not authorised by us.

—The appliance is still in the possession of the original purchaser.

All service work under this guarantee must be undertaken by a Zanussi Network Service Centre (or the Zanussi Authorised TV Service Dealer).

Any appliance or defective part replaced shall become our property.

### Exclusions

This guarantee does not cover:

—Damage or calls resulting from transportation, improper use or neglect, the replacement of any light bulbs or removable parts of glass or plastic.

—Costs incurred for calls to put right machines improperly installed or calls to machines outside the UK and the Republic of Ireland.

—Appliances found to be in use within a commercial environment, plus those which are the subject of rental agreements.

—Television receivers - routine adjustment, or poor reception resulting from a source outside of the receiver.



## ZANUSSI 5 YEAR COVER CONDITIONS

For a once-only payment you can extend your Standard Guarantee to 5 years. All the conditions and exclusions of the Standard Guarantee apply.

### Notes

1. Products supplied as "seconds", refurbished, damaged or shop-soiled are not eligible for Zanussi 5 year cover.

2. The issue of a cover does NOT by virtue of our having done so, nullify the exclusions.

3. The Engineer will need to check the details of your Cover card and may make a charge for his services if it is not presented to him at the time of his call.

4. The date of purchase, or the date of initial payment (deposit) of the appliance will be deemed the date of commencement of cover.

5. Covers issued are not refundable or transferable.

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The appliance of science